In the Claims:

1. (Amended) A shelf-stable, yeastless sweet goods dough composition, comprising:

a) a sufficient amount of flour to provide suitable structure to a finished bakery product that has been created from the shelf-stable sweet goods dough composition; the ~~dough composition~~ sufficient amount of flour including from about 10 to about 50 percent by weight of flour; a portion of the flour being wheat flour and a portion of the flour being flour selected from the group consisting of barley flour, oat flour and a mixture of the same; the flour selected from the group consisting of barley flour, oat flour and a mixture of the same being at least about 0.5 percent by weight of the shelf-stable, yeastless sweet goods dough composition; wherein a ratio of wheat flour to flour selected from the group consisting of barley flour, oat flour and a mixture of the same in the dough composition is from about 1:1 to about 100:1;

b) from about 15 to about 50 percent by weight sweeteners including from about 0 to about 50 percent by weight granulated sugar and from about 2 to about 50 percent by weight liquid sweetener; wherein the liquid sweeteners include at least about 10 percent by weight of moisture;

c) from about 0.5 to about 18 percent by weight eggs;

d) from about 0.2 to about 2.0 percent by weight leavening agent;

e) from about 5 to about 25 percent by weight fats and oils; and

f) from about 0.5 to about 10 percent by weight emulsifying agents;

wherein sufficient bound water is contained collectively in the combination of the flour, the sweeteners, the fats and oils and the eggs to provide a moisture content to the shelf-stable, yeastless sweet goods dough composition of from about 5 to about 20 percent by weight.

2. (Original) The shelf-stable, yeastless sweet goods dough composition of claim 1, wherein a portion of the flour is barley flour.

3. (Original) The shelf-stable, yeastless sweet goods dough composition of claim 1, wherein a portion of the flour is oat flour.

4. (Original) The shelf-stable, yeastless sweet goods dough composition of claim 1, wherein a portion of the flour is a mixture of barley flour and oat flour.

5. (Original) A shelf-stable, yeastless sweet goods dough composition, comprising:

a) from about 10 to about 50 percent by weight of flour; wherein a portion of the flour is wheat flour and a portion of the flour is flour selected from the group consisting of barley flour, oat flour and a

mixture of the same; wherein the flour selected from the group consisting of barley flour, oat flour and a mixture of the same is at least about 0.5 percent by weight of the shelf-stable, yeastless sweet goods dough composition; wherein a ratio of wheat flour to flour selected from the group consisting of barley flour, oat flour and a mixture of the same in the shelf-stable, yeastless sweet goods dough composition is from about 1:1 to about 100:1;

b) from about 5 to about 50 percent of sweetening ingredients; a portion of the sweetening ingredients include from about 15 to about 35 percent moisture;

c) from about 3 to about 12 percent by weight of eggs;

d) from about 5 to about 25 percent by weight of fats and oil;

e) from about 0.2 to about 2.0 percent by weight leavening agent; and

f) from about 0.5 to about 10 percent by weight emulsifying agents;

wherein sufficient bound water is contained collectively in the combination of the flour, the sweetening ingredients, the fats and oils and the eggs when added during the mixing process to provide a moisture content to the shelf-stable, yeastless sweet goods dough composition of from about 5 to about 20 percent by weight; sufficient emulsification is provided by the emulsifying agents to prevent the fats and oils from separating from the dough composition during storage at room temperature for at least 90 days and sufficient water scavenging is provided by the flour

selected from the group consisting of barley flour, oat flour and a mixture of the same so that baked products made from the shelf-stable, yeastless sweet goods dough composition in a baking process remain desirable even after storing the shelf-stable, yeastless sweet goods dough composition at room temperature in an ambient atmosphere for at least 90 days.

6. (Original) The shelf-stable, yeastless sweet goods dough composition of claim 5, wherein a portion of the flour is barley flour.

7. (Original) The shelf-stable, yeastless sweet goods dough composition of claim 5, wherein a portion of the flour is oat flour.

8. (Original) The shelf-stable, yeastless sweet goods dough composition of claim 5, wherein a portion of the flour is a mixture of barley flour and oat flour.

9. (Amended) A shelf-stable, yeastless sweet goods dough composition, comprising:

a) a sufficient amount of flour to provide suitable structure to a finished bakery product that has been created from the shelf-stable sweet goods dough composition; the ~~dough composition~~ sufficient amount of flour including from about 10 to about 50 percent by

weight of flour; a portion of the flour being wheat flour and a portion of the flour being barley flour, the portion of barley flour being at least about 0.5 percent by weight of the shelf-stable, yeastless sweet goods dough composition; wherein a ratio of wheat flour to barley flour is from about 1:1 to about 100:1;

b) from about 15 to about 50 percent by weight sweeteners including from about 0 to about 50 percent by weight granulated sugar and from about 2 to about 50 percent by weight liquid sweetener; wherein the liquid sweeteners include at least about 10 percent by weight of moisture;

c) from about 0.5 to about 18 percent by weight eggs;

d) from about 0.2 to about 2.0 percent by weight leavening agent;

e) from about 5 to about 25 percent by weight fats and oils; and

f) from about 0.5 to about 10 percent by weight emulsifying agents; wherein sufficient bound water is contained collectively in the combination of the flour, the sweeteners, the fats and oils and the eggs to provide a moisture content to the shelf-stable, yeastless sweet goods dough composition of from about 5 to about 20 percent by weight.

10. (Amended) A shelf-stable, yeastless sweet goods dough composition, comprising:

a) a sufficient amount of flour to provide suitable structure to a finished bakery product that has been created from the shelf-stable sweet goods dough composition; the ~~dough composition~~ sufficient amount of flour including from about 10 to about 50 percent by weight of flour; a portion of the flour being wheat flour and a portion of the flour being oat flour, the portion of oat flour being at least about 0.5 percent by weight of the shelf-stable, yeastless sweet goods dough composition; wherein a ratio of wheat flour to oat flour is from about 1:1 to about 100:1;

b) from about 15 to about 50 percent by weight sweeteners including from about 0 to about 50 percent by weight granulated sugar and from about 2 to about 50 percent by weight liquid sweetener; wherein the liquid sweeteners include at least about 10 percent by weight of moisture;

c) from about 0.5 to about 18 percent by weight eggs;

d) from about 0.2 to about 2.0 percent by weight leavening agent;

e) from about 5 to about 25 percent by weight fats and oils; and

f) from about 0.5 to about 10 percent by weight emulsifying agents; wherein sufficient bound water is contained collectively in the combination of the flour, the sweeteners, the fats and oils and the eggs to provide a moisture content to the shelf-stable, yeastless sweet goods dough composition of from about 5 to about 20 percent by weight.

11. (Amended) A shelf-stable, yeastless sweet goods dough composition, comprising:

a) a sufficient amount of flour to provide suitable structure to a finished bakery product that has been created from the shelf-stable sweet goods dough composition; the ~~dough composition~~ sufficient amount of flour including from about 10 to about 50 percent by weight of flour; a portion of the flour being wheat flour;

b) from about 15 to about 50 percent by weight sweeteners including from about 0 to about 50 percent by weight granulated sugar and from about 2 to about 50 percent by weight liquid sweetener; wherein the liquid sweeteners include at least about 10 percent by weight of moisture;

c) from about 0.5 to about 18 percent by weight eggs;

d) from about 0.2 to about 2.0 percent by weight leavening agent;

e) from about 5 to about 25 percent by weight fats and oils;

f) from about 0.01 to about 2.5 percent by beta glucans; and

g) from about 0.5 to about 10 percent by weight emulsifying agents; wherein sufficient bound water is contained collectively in the combination of the flour, the sweeteners, the fats and oils and the eggs to provide a moisture content to the shelf-stable, yeastless sweet goods dough composition of from about 5 to about 20 percent by weight.

12. (Original) A shelf-stable, yeastless sweet goods dough composition, comprising:

a) from about 10 to about 50 percent by weight of flour; wherein a portion of the flour is wheat flour;

b) from about 5 to about 50 percent of sweetening ingredients; a portion of the sweetening ingredients include from about 15 to about 35 percent moisture;

c) from about 3 to about 12 percent by weight of eggs;

d) from about 5 to about 25 percent by weight of fats and oil;

e) from about 0.2 to about 2.0 percent by weight leavening agent;

f) from about 0.01 to about 2.5 percent by beta glucans; and

f) from about 0.5 to about 10 percent by weight emulsifying agents; wherein sufficient bound water is contained collectively in the combination of the flour, the sweetening ingredients, the fats and oils and the eggs when added during the mixing process to provide a moisture content to the shelf-stable, yeastless sweet goods dough composition of from about 5 to about 20 percent by weight; sufficient emulsification is provided by the emulsifying agents to prevent the fats and oils from separating from the dough composition during storage at room temperature for at least 90 days and sufficient water scavenging is provided by the beta glucans so that baked products made from the shelf-stable,

yeastless sweet goods dough composition in a baking process remain desirable even after storing the shelf-stable, yeastless sweet goods dough composition at room temperature in an ambient atmosphere for at least 90 days.